

COCKTAILS

45 per cocktail

Pisco Royal

crisp | refreshing

COYA Pisco, Veuve Clicquot Brut, lychee, pomegranate & rosemary cordial

Mora Tonic

citrusy | refreshing

Tanqueray gin, bergamot, grapefruit tonic

Margarita Amarilla

fruity | spicy | crunchy

Mijenta Blanco tequila, yellow chilli, passion fruit, agave nectar

Chilcano

refreshing | thirst quencher

COYA Pisco, fresh lime juice, Franklin & Sons ginger ale, Angostura bitters

MOCKTAILS

35 per cocktail

Limonada de Verano

fresh | crunchy

Basil & lemongrass cordial, lemon, Franklin & Sons ginger beer

Palomita

citrusy | refreshing

Grapefruit, chilli, chicha morada, Franklin & Sons grapefruit soda

Purple Rain

exotic | sweet

Chicha morada, pineapple juice, passion fruit, fresh lime juice

AZÚCAR WEDNESDAYS

DANCE, DINE, AND DELIGHT WHILE EXPERIENCING THE SOUL OF LATIN AMERICA COME ALIVE WITH OUR CAPTIVATING LIVE BAND.

EVERY WEDNESDAY | 8.45PM ONWARDS

Azúcar

Sunday Brunch

195 per person
Every Sunday | 1pm to 3.30pm

APERITIVOS

To be shared

Beef Empanadas

Smoked brisket, sofrito, & garlic sauce

Cauliflower Tempura

Chipotle mayo, sesame, nori powder

Salmon Tostadas

Corn tortillas, avocado purée, yellow chilli crème fraîche

STARTERS

To be shared

COYA Salad

Crispy chicken, romaine lettuce, quail eggs, anchovies & manchego

Crispy Prawn Bao

Coleslaw, citrus aioli

Beef Tartare

Red chilli, daikon, fig purée & truffle

Salmon Tataki

GF
Passion fruit ponzu, lime & avocado purée

Classic Sea Bass Ceviche

GF
“Leche de tigre”, red onion, sweet potatoes, jumbo corn

MAINS

Choice of one

All served with COYA fries & grilled seasonal vegetables

Prawns & Squid Rigatoni

Tomato sauce, stracciatella & fresh herbs
Vegetarian option available upon request

Grilled Angus Beef Flank (180g)

GF (+30)
Peruvian seasoning, black pepper & chimichurri

Robata Grilled Sea Bream Fillet

GF
Escabeche, botija olives, fennel & fresh herbs

Char Grilled Chicken

GF
Smoked chilli, soy, oregano & coriander aioli

DESSERT

To be shared

Cheesecake

Peach, mango, exotic fruits sorbet, kunafa

Churros

Milk chocolate & dulce de leche sauce, orange zest

◆ Global Signature Dish (V) Vegetarian (VG) Vegan (GF) Gluten Free
If you have allergies or dietary enquiries, please speak to our staff prior to ordering.

AZUCAR PACKAGE

150 per guest

Minuty Prestige, Château Minuty

COYA Red Sangria

refreshing | fruity

COYA pisco, red wine, chicha morada, hibiscus, grapefruit soda

COYA White Sangria

refreshing | fruity

Macerado del Perú passion fruit pisco, white wine, pineapple soda

SOMMELIER'S SELECTION

SPARKLING ROSÉ WINE



2020 Raventós i Blanc, Cuvée José, Brut

Catalonia, Spain

150ml
90

375ml
220

75cl
540

WHITE WINE

2024 Sauvignon Blanc Vistana, Viña Santa Carolina

Central Valley, Chile

55

135

270

2024 Soave Bolla,

Veneto, Italy

85

220

425

2021 Chardonnay, Château de Dracy, A. Bichot,

Bourgogne, France

180

440

880

RED WINE

2024 Cabernet Sauvignon Vistana, Viña Santa Carolina

Central Valley, Chile

55

135

270

2020 Malbec Clásico, Altos las Hormigas,

Mendoza, Argentina

70

175

350

2022 Carmenère Terrunyo, Viña Concha y Toro

Rapel Valley, Chile

180

450

900

WHERE SUMMER FINDS US

MONACO • MYKONOS • IBIZA • MARBELLA



BEYOND BORDERS

LONDON • DUBAI • ABU DHABI • DOHA • RIYADH
BARCELONA • MUSCAT

All prices are listed in AED.

All prices are inclusive of 10% service charge, 5% VAT and subject to 7% municipality fee.